

Set Menu

Two Course \$50 per person
Three Course \$60 per person

Complement your meal with our recommended wine pairings for
\$16 (Two Course) and \$24 (Three Course)

ENTRÉE

Thai Fish Cake

With fennel and citrus salad (GF, DF)
Yarra Burn Prosecco NV

or

Roasted Pork Belly

With pumpkin mash, kale and caramelised apple (GF)
Grant Burge 'Benchmark' Shiraz

or

Toasted Pesto Gnocchi

With mushrooms, tomato, spinach, asparagus and fresh parmesan (GF, V)
'De Bortoli' Vivo Sauvignon Blanc

or

Soup of the Day

Please ask our friendly team member (V, GFO)
Yarra Burn Prosecco NV

MAIN COURSE

Coconut and Mint Crusted Baked Barramundi

with sautéed vegetable tagliatelle and coriander broth (GF, DF)
Grant Burge 'Benchmark' Chardonnay

or

Cajun Spiced Marinated Chicken Breast

with polenta cake, vegetable ratatouille and mustard sauce (GF)
Brown Brothers Crouchen Riesling

or

Grilled Pork Loin

pome boulangère, orange braise baby carrot, thyme jus sauce (GF)
Grant Burge 'Benchmark' Merlot

or

Grilled Almond and Polenta Cake

with baked field mushroom, broccolini, roasted beetroot, dill, and cherry tomato salsa (GF, V)
Days of Rose, Dry Rose

DESSERT

Lychee and Coconut Panna Cotta

with caramelized berry and passion fruit coulis (GF, DF)
Omni Sparkling Moscato

or

Chocolate Fondant

served with chocolate and mint ice cream
Penfolds Club Tawney

or

Warm Banana Pudding

with caramel whisky sauce
McWilliams Dry Sherry

While we endeavour to cater for dietary requirements, we are unable to guarantee dishes are entirely free of all traces of allergies

T & Cs Apply
Effective 6 June 2024 (Excluding Festive Season)
Not in conjunction with any other offer